

Classic Chocolate Self-Saucing Pudding

with Mixed Berry Compote

Grab your Meal Kit
with this symbol



Chocolate Pudding
Mix



Light Cooking
Cream



Mixed Berry
Compote

Prep in: **10 mins**
Ready in: **45 mins**

Finish your fine-dining feast with the very best kind of chocolate pudding—a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

Pantry items

Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food.

You will need

Medium baking dish

Ingredients

	4 People
butter*	80g
chocolate pudding mix	1 medium packet
eggs*	2
milk*	5 tbs
boiling water*	1 ¼ cups
light cooking cream	1 medium packet
mixed berry compote	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2767kJ (661Cal)	1236kJ (295Cal)
Protein (g)	10.3g	4.6g
Fat, total (g)	29g	13g
- saturated (g)	17g	7.6g
Carbohydrate (g)	89g	39.8g
- sugars (g)	73.5g	32.8g
Sodium (mg)	265mg	118mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Melt the **butter** in the microwave or a saucepan. Reserve 2 tbs of **chocolate pudding mix** and set aside.

3



Bake the pudding

- Pour **chocolate pudding mixture** into a baking dish. Evenly sprinkle over **reserved chocolate pudding mix**, then gently pour 1 ¼ cups **boiling water** over the back of a large metal spoon to cover the pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven. Rest pudding for **5 minutes**.

TIP: *Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.*

2



Combine the ingredients

- Crack the **eggs** into a large mixing bowl. Add remaining **chocolate pudding mix**, the **milk**, **melted butter** and a pinch of **salt**. Stir until well combined.

4



Serve up

- Divide chocolate self-saucing pudding between bowls.
- Serve with **light cooking cream** and **mixed berry compote**. Enjoy!

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